
THE

GLEN HOTEL

Est. 1863

WINTER MENU

Sit down, relax and enjoy all that The Glen Hotel has to offer, over three beautiful dining spaces; The Deck, Alphonsus Pizza and Lily.

eat, drink, play, stay

Small Plates

CHEESY GARLIC BREAD \$11 v

Mozzarella, Tasty Cheese, Garlic

SCHIACCIATA VERDE \$14 v

Pesto Schiacciata, Peperonata Dip

SOURDOUGH BRUSCHETTA \$18 (3) v

Heirloom Tomatoes, Smoked Fetta, Basil, Caramelised Apple Balsamic, Olive Oil

MISO GLAZED

EGGPLANT TACOS \$24 (3) v, VG, DF, GF

Corn Tortilla, House Slaw, Jalapeño, Pico De Gallo, Radish, Tahini Cream, Sesame Seeds, Shallot, Fried Garlic

SALT & PEPPER CALAMARI \$22 GF

Shallow-Fried Calamari, Lemon, Aioli

TORCHED TASMANIAN

SCALLOPS \$26 (3) GFA

Japanese 7-Spiced Butter, Pickled Ginger, Cucumber, Wakame, Sesame Seeds, Finger Limes, Shiso Herb Salad

BAKED BRIE \$29 v

Chilli Jam, Pickled Onions, Crispy Pancetta, Candied Walnuts, House-Made Bread

BARRAMUNDI TACOS \$24 (3)

Battered Barramundi, Lime & Coriander Mayo, Charred Corn, House Slaw, Pico De Gallo, Avocado, Pickled Jalapeño

KOJI KARAAGE CHICKEN \$24 DF, GF

Pickled Vegetables, Peppers, Yuzu, Gochujang Mayo

CRISPY PORK BELLY \$25 DF, GF

Tamarind Caramel, Cabbage Slaw, Pickled Daikon, Chilli, Mint, Shallot, Bean Sprouts, Yuzu, Fried Garlic, Chestnut Crumb

Kids

MACARONI & CHEESE \$13 v

MARGHERITA PIZZA (9-INCH) \$13 v

HAM & PINEAPPLE PIZZA (9-INCH) \$14

Salads

PEAR SALAD \$24 v, GF

Rocket, Watercress, Radicchio, Candied Walnuts, Fennel, Chilli Flakes, Pomegranate, Goats' Fetta, Baby Basil, Caramelised Apple Balsamic, Honey Mustard Dressing

CAESAR \$23 GFA

Baby Cos, Double Smoked Bacon, Grana Padano, Herb Crusted Croutons, Poached Egg, Parmesan Dressing

TOPPERS

Smoked Salmon \$9

Grilled Chicken Breast \$8

Halloumi \$8

From the Grill

All steaks served with your choice of:

- Garden Salad & Rustic Chips or
- Duck Fat Potatoes & Greens

Plus Choice of Sauce:

Red Wine Jus, Mushroom, Pepper, Diane, Hollandaise or Mustard

250G RUMP \$37 GFA

Southern Prime Beef

Sourced from both Grain-Fed and Pasture-Fed (Darling Downs Region of QLD)

180G EYE FILLET \$49 GFA

AMH White, Grain-Fed (Eastern Australia)

300G RIB FILLET

BOUNTY PREMIUM \$50 GFA

Angus x British Breeds, Grain-Fed 100 Days, Aged 28 Days (NSW)

400G DRY AGED STRIPLOIN \$71 GFA

Bachelor Premium Black Angus, Grain-Fed MB2+

GRILLED CHICKEN & VEGETABLES \$15 DF, GF

CHICKEN NUGGETS & CHIPS \$14

CHICKEN BURGER & CHIPS \$15

CLASSIC CHEESEBURGER & CHIPS \$16

On the Side

Garden Salad **\$10** V, VG, DF, GF

Seasonal Greens, Garlic, Soy Sauce,
Almonds **\$12** V, DF

Roasted Vegetables, Herb Labneh, Buttered
Honey Pine Nuts, Bush Spice **\$13** V, GF

Duck Fat Potatoes **\$13** DF, GF

Rustic Chips **\$12** V, VG, DF, GF

Sweet Potato Chips **\$13** V, VG, DF, GF

Pub Favourites

VEGETABLE BURGER \$26 V, VG, DF (GFA +\$4)

Potato Bun, House Made Mixed Vegetables
& Chickpea Patty, Roasted Capsicum
Lettuce, Tomato, Chilli Jam, Vegan Mayo,
Rustic Chips

**18HR HOUSE CURED, BOUNTY PREMIUM
BEEF BRISKET BURGER \$26** (GFA +\$4)

Milk Bun, Slow Cooked Beef Brisket,
House Slaw, Cheese, Bread & Butter Pickles,
Comeback Sauce, Rustic Chips

THE GLEN BURGER \$26 (GFA +\$4)

Milk Bun, 200g Black Onyx Patty,
Lettuce, Tomato, Cheese, Beetroot, Bread &
Butter Pickles, Special Sauce, Rustic Chips

CHICKEN BURGER \$25 (GFA +\$4)

Milk Bun, Fried Buttermilk Chicken,
House Slaw, Cheese, Ranch Sauce,
Maple Bacon, Rustic Chips

CHICKEN SCHNITZEL \$27

Pecorino, Rocket, Lemon, Garden Salad,
Rustic Chips, Diane Sauce

CHICKEN PARMIGIANA \$29

Napoli Sauce, Leg Ham, Mozzarella,
Garden Salad, Rustic Chips

**NORTH QUEENSLAND CRISPY SKIN
BARRAMUNDI \$39** GF

Garden Salad, Rustic Chips, Aioli

ROAST OF THE DAY \$26 GFA

Roasted Vegetables, Duck Fat Potatoes,
Bread Roll, Red Wine Jus

Pub Specials

**18HR HOUSE CURED, SLOW COOKED
BOUNTY PREMIUM BRISKET \$34** GF

Garden Salad, Rustic Chips, Red Wine Jus

HOUSE CURED PORK RIBS \$44

House Slaw, Rustic Chips, Smokey BBQ Sauce

TWICE COOKED PORK BELLY \$42 GF

Roasted Butternut Puree, Confit Leeks,
Smoked Speck, Watercress, Rocket,
Miso Glazed Witlof

ATLANTIC KING SALMON \$44 GF

Cashew Pesto Cream, Szechuan Potato &
Parsnip Galette, Apricot Gel, Honey Glazed
Carrots, Crispy Salad

BRIOCHE CRUSTED LAMB RACK \$48 GFA

Pistachio, Mustard, Pommes Anna, Spinach,
Beetroot, Red Wine Jus

READY TO ORDER?

Please place your order at the food counter
opposite the main bar, or scan the Me&U
QR code located on your table caddy.

LUNCH: 11.30AM-2.30PM

DINNER: 5.30PM-9PM

ALPHONSUS PIZZA & PASTA:

11.30AM-9PM

AVAILABLE FOR TAKE-AWAY

V = VEGETARIAN | VG = VEGAN

VGA = VEGAN AVAILABLE | DF = DAIRY FREE

GF = GLUTEN FREE | GFA = GLUTEN FREE AVAILABLE

**A 15% SURCHARGE APPLIES TO ALL FOOD
AND BEVERAGES ON PUBLIC HOLIDAYS.**

Desserts & Coffee

Looking for a sweet treat? The Parlor Gelato,
Desserts & Coffee are waiting for you!

ALPHONSUS

Pizza

Made The Italian Way!

ALPHONSUS PIZZA & PASTA: 11.30AM-9PM

Pasta

All Pasta served with House-Baked Bread

GNOCCHI ORTAGGIO \$29 v

Peperonata Sauce, Pan Seared Gnocchi, Heirloom Carrots, Pine Nuts, Stracciatella, Grana Padano, Olive Oil, Garlic, Baby Spinach

RAVIOLI KATERINA \$29 v, VG, DF

Kale, Sweet Potato, Cauliflower Ravioli, Napoli Sauce, Roasted Pumpkin, Broccolini, Confit Garlic, Roasted Almond Flakes, Olive Crumb

PAPPARDELLE TARTUFO \$33 v

Thick Egg Pasta, Truffle Cream Sauce, Mushroom Trifolati, Stracciatella, Parmigiano Reggiano, Olive Oil

FETTUCCINE BOSCAIOLA \$29

Pancetta & Mushroom Cream Sauce, White Wine, Garlic, Parsley, Grana Padano

PAPPARDELLE DUCK RAGU \$36

Thick Egg Pasta, Slow Braised Duck Ragu, Parmigiano Reggiano, Olive Oil

Pizza

GLUTEN FREE BASES +\$6 EACH

MARGHERITA \$26 v

Napoli Sauce, Fior Di Latte, Fresh Basil, Olive Oil

HAM & PINEAPPLE \$27

Napoli Sauce, Fior Di Latte, Ham, Pineapple

SALAMI \$29

Napoli Sauce, Fior Di Latte, Salami, Garlic Oil, Oregano

PEPERONATA PRIMAVERA \$28 v

Peperonata Sauce, Fior Di Latte, Olives, Scarola, Artichoke, Rocket, Eggplant Chips, Parmigiano Reggiano

FUNGHI FORMAGGI \$28 v, V&A

Truffle Paste, Fontina, Fior Di Latte, Funghi Trifolata, Chiodini, Grana Padano, Rocket

ALPHONSUS \$28

Napoli Sauce, Fior Di Latte, Salami, Roast Capsicum, Olives, Red Onion, Mushrooms

YUZU SALMON \$33

Smoked Salmon, Fior Di Latte, Yuzu Mayo, Wasabi, Seaweed, Roasted Sesame Seeds, Pickled Ginger

CHORIZO GAMBERI MIELE \$33

Napoli Sauce, Fior Di Latte, Chorizo, Prawns, Hot Honey, Parsley, Pecorino

BBQ CHICKEN & BACON \$29

BBQ Sauce, Fior Di Latte, Chicken, Bacon

BEEF BRISKET \$29

BBQ Sauce, Fior Di Latte, Slow Braised Beef Brisket, Red Onion, Rosemary Potatoes, Chipotle Mayo

MEAT LOVERS \$30

BBQ Sauce, Fior Di Latte, Bacon, Salami, Chicken, Ham

WAGYU PESTO PISTACHIO \$33

Pesto, Fior Di Latte, Tomatoes, Wagyu Bresaola, Stracciatella, Grana Padano, Pistachio Crumbs, Rocket, Olive Oil

PROSCIUTTO CARCIOFI \$33

Garlic Infused Olive Oil, Fior Di Latte, Prosciutto, Marinated Artichoke, Rocket, Grana Padano

MEDITERRANEAN LAMB \$33

Napoli Sauce, Fior Di Latte, Garlic, Slow Cooked Lamb, Diced Tomato, Tzatziki, Red Onion, Lemon, Parsley

DID YOU KNOW:

Our wood-fired pizzas feature a 12-inch base, fermented for 48 hours, resulting in a deliciously digestible pizza.